

**A REVIEW ON PROBIOTICS****Mohammed Akthar Sulthana\*, Dr. Osman Ahmed, Ashraf Unnisa and Meher Afrin**

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**ABSTRACT**

Probiotics have long been linked to improved health. Recent studies have found greater evidence that probiotic bacteria may benefit human health in important ways. Further research is needed to determine the role of probiotics in human health and the safety of their use since existing understanding of their activity is incomplete. In 1995, the term "prebiotics" was coined to designate a class of supplements that are not digested by the host but have the ability to stimulate the development or activity of beneficial bacteria in the gut. Prebiotics may have a function in health promotion, but further research is needed to confirm this. There is a large and expanding selection of foods that include probiotic strains. Dairy-based goods dominate the industry, with yoghurts accounting for the lion's share of sales. Probiotic stability and viability problems may now be solved with new technical advances.

**KEYWORDS:** Probiotics, Dairy-based goods and prebiotics.**INTRODUCTION**

Probiotics have long been linked to improved health. For more than a century, researchers have known that rods with a bifid shape (bifidobacteria) predominate in the gut microbiota of healthy breastfed babies and are missing in diarrhoea-stricken formula fed newborns, supporting the theory that they are important for health. There have now been a slew of studies that confirm this link, although many of them were hampered by inadequate design and control, as well as practical issues including strain specificity and the sluggish development of probiotics on substrates other than human milk. They've progressed over time, with the most recent studies finding greater evidence that probiotic bacteria may benefit human health in important ways. Due to the increasing consumer awareness of the link between nutrition and health, the functional food concept was introduced to describe foods or food ingredients that have health benefits beyond their nutritional value. This created a supportive environment for the development of the functional food concept. Most nations' biggest proportion of its goods is held by probiotics.<sup>[1,2]</sup> The functional food industry is growing, particularly in Japan—its birthplace—with additional development possibilities in Europe and North America. In addition to improving intestinal health, probiotic consumption has been linked to easing lactose intolerance symptoms and reducing the risk of developing a number of other diseases. Several well-characterized strains of Lactobacilli and Bifidobacteria are commercially available for human consumption.<sup>[3,4]</sup> However, despite the encouraging findings, further research is needed to determine the role of probiotics in human health and the safety of their use

since existing understanding of the qualities required for their activity in the gut is incomplete.

**A Basic Guide to the Term "Probiotics"**

However, the definition of probiotics has changed through time as interest in using live bacterial supplements has grown, and as we learn more about how these supplements work. Etymologically speaking, the word "probiotic" comes from the Greek language and means "for life." First used to describe substances produced by one microorganism that stimulated the growth of others, it has since come to describe tissue extracts that stimulate microbial growth and animal feed supplements that benefit animals by helping maintain a healthy balance of the intestinal flora in those creatures.<sup>[5]</sup> Until recently, Fuller's definition of "probiotics are live microbial feed additives that beneficially impact the host animal by enhancing microbial balance" was the most frequently used term.<sup>[6]</sup> Now, probiotics are defined as "live bacteria that when supplied in sufficient quantities bestow a health benefit on the host." This definition comes from UN World Health Organization's Food and Agriculture Organization. It's possible to redefine "food-borne disease" to emphasise that microbes "when eaten in sufficient quantities as part of food" have a positive impact.<sup>[7]</sup>

In 1995, Gibson and Roberfroid coined the term "prebiotics" to designate a class of dietary supplements that are not digested by the host but have the ability to stimulate the development or activity of beneficial bacteria in the gut. They may be utilised as substrates for

probiotics since prebiotics aren't digested or absorbed in the gastrointestinal system but are accessible as nondigestible fructooligosaccharides. Some writers refer to probiotics and prebiotics as conbiotics, while others refer to them as symbiotics.<sup>[8, 9]</sup> Prebiotics may have a function in health promotion, but further research is needed to confirm this. Recently, the term "functional food" has emerged to characterise foods that include substances with beneficial impacts on host health in addition to nutritional value. This idea was established in recent years. They include health-improving items like probiotics, which contain physiologically active components.<sup>[1]</sup>

**Microorganisms with Potential as Probiotic Supplements**  
Given their description, there are a plethora of microorganisms with potential probiotic effects. Table 1 provides a list of some of the most significant elected officials. Only lactic acid bacteria strains are relevant to nutrition, and among those, those belonging to the *Lactococcus* and *Bifidobacterium* genera have the most significant characteristics in an applied setting.<sup>[10]</sup> A major end product of carbohydrate fermentation is lactic acid, which is produced by lactic acid bacteria, a Gram-positive, catalase-negative bacterial species. As they utilise a different metabolic route, the genus *Bifidobacterium* is usually classified among them rather than phylogenetically. *Streptococcus thermophilus* and *Lactococcus lactis*, two of the most economically significant lactic acid bacteria, also play a major role in the food sector, especially dairy products, although they are not technically called probiotics.<sup>[11]</sup>

Because probiotic actions are strain-specific, strain identification is critical to determining whether or not a probiotic is suitable for industrial use. There are many ways to do this, including phenotypic testing and genetic identification using molecular methods like 16S rRNA sequencing and DNA/DNA hybridisation.

#### Foods Containing Probiotics

There is a large and expanding selection of foods that include probiotic strains. Dairy-based goods dominate the industry, with yoghurts accounting for the lion's share of sales.<sup>[23, 24]</sup> These include fermented milks, cheese, ice cream, buttermilk, and milk powder.

Soy-based products, nutrition bars, cereals, and a variety of juices may all be used to provide probiotics to consumers without the use of dairy products.<sup>[25, 26]</sup> It is important to take into account the compatibility of goods with microorganisms and the preservation of the organism's viability throughout food processing, packing, and storage when assessing the efficacy of adding probiotic strains. Among the reasons why soft cheeses have an advantage over yoghurt as a delivery method for viable probiotics in the gastrointestinal tract is that the pH of the product is an important element that determines the survival and development of the integrated probiotic. Probiotic stability and viability

problems may now be solved with new technical advances, providing new possibilities for their integration into new media and satisfying the growing demand from consumers. Technologies for microencapsulating microorganisms have been developed to guard against harm from the outside environment. Beverage makers may now provide probiotics to their customers thanks to the development of a straw delivery method that includes a dry version of the bacteria. A spore-forming probiotic with live spores is available on the market, which offers benefits during processing, as well. While this is going on, researchers are looking at the possibility of using lantibiotics, compounds having antibacterial characteristics, produced by bifidobacteria in the food industry.

#### Probiotics Have Health Benefits

A growing body of data supports the assertions that probiotics have positive benefits, such as improved gut health, improved immunological response, lower blood cholesterol, and cancer prevention. These strain-specific health characteristics are influenced by the aforementioned processes. Other health advantages, such as weight loss, need further research before they can be confirmed. The use of probiotics in the treatment of acute diarrhoeal illnesses, prevention of antibiotic-associated diarrhoea and enhancement of lactose metabolism has been shown, but there is not enough data to support their use in other clinical situations.

#### Antibiotics and Other Medications Diarrhoea

Diarrhoea, whether mild or severe, is a frequent side effect of antibiotic treatment because it suppresses the natural microbiota, allowing pathogenic or opportunistic strains to flourish. Diarrhoea without mucosal abnormalities to pseudomembranous colitis are all possibilities. Antibiotic-associated diarrhoea of a severe kind is the latter (caused by *Clostridium difficile*, cytotoxic strains of which may emerge after antibiotic use). If left untreated, toxic megacolon and perforation may occur as a result of fibrinopurulent material adhering plaque-like to the injured mucosal layer. Symptoms include diarrhoea, vomiting, fever, and leukocytosis. If the infection is severe, it may be treated with metronidazole or vancomycin treatment after stopping the causing antibacterial drug and correcting electrolyte imbalances. Treatment with *L. rhamnosus* and *S. boulardii* probiotics has been utilised in clinical practise. Studies have shown that using probiotics may decrease the risk of antibiotic-associated diarrhoea in certain cases. Probiotic administration (specifically *L. rhamnosus*, *L. casei* and the yeast *S. boulardii*, as these are the main types included in the majority of trials) has been linked to a reduced risk of this condition, according to a recent meta-analysis evaluating available evidence on probiotics for the prevention and treatment of antibiotic-associated diarrhoea. Probiotic preparation dosage and comparative efficacy of various probiotic treatments are two areas ripe for further study.<sup>[34]</sup> a gastrointestinal illness caused by an infectious agent.

Probiotic bacteria are most commonly used for treating and preventing infectious diarrhoea. When it comes to acute infantile diarrhoea and infant mortality, the most frequent cause is rotaviruses, which infect children and young adults. When an infected person eats a meal, the virus multiplies in the small intestinal epithelium's highly differentiated absorptive columnar cells, and normal microflora seems to play an essential part in the host's response to the infection.<sup>[35]</sup> The addition of probiotics to baby formulae has been studied for its ability to both prevent and cure rotavirus infections in infants. A number of well-conducted clinical trials have indicated that probiotics such as *Lactobacillus casei* Shirota, *Lactobacillus reuteri*, *Lactobacillus casei* Shirota, and *Bifidobacterium animalis* Bb12 may reduce the length of time that people are sick with rotavirus diarrhoea.<sup>[36-38]</sup> Competitor blockade of receptor site signals controlling secretory and motility defences, immune response augmentation and substance synthesis that directly inactivates virus particles are some of the methods suggested by the researchers. Probiotic strains found in both food and nonfood sources have been shown to limit the development and adherence of a variety of diarrhoeal pathogens, in addition to rotavirus infection. Many probiotics, including *L. reuteri*, *L. casei*, *L. casei* GG, and *S. boulardii*, have been shown to shorten the duration of diarrhoea in children.<sup>[37, 39]</sup> Probiotic yoghurt with *L. casei* was given to children in day care and shown to substantially reduce the mean duration of diarrhoea when compared to the regular yoghurt.<sup>[40]</sup> Probiotics have been shown to be effective in the prevention of adult travellers' diarrhoea in many trials. There are a variety of probiotics that have shown promise, but the results are mixed due to differences in study populations, types of probiotics being tested, doses used, and even the location of the trip and compliance of the travellers.<sup>[41-43]</sup> *L. acidophilus*, *S. boulardii*, and *B. bifidum* all appear to be particularly effective. Probiotics have been shown in many animal experiments to have an inhibitory impact on enteropathogens, mostly via producing bacteriocins.

#### Probiotic-Containing Foods

Probiotic strains may be found in a wide range of foods, and this number is constantly growing. Products derived from dairy predominate in the sector, with yoghurts making up the majority of total sales. Fermented milks, cheese, ice cream, buttermilk, and milk powder are all examples of this kind of food.

Products based on soy, nutrition bars, grains, or juice may all be utilised to deliver probiotics without the usage of dairy products.<sup>[25,26]</sup> Adding probiotic strains to food should be evaluated for their effectiveness after considering factors including compatibility with microbes and preservation of organism viability throughout food processing, packaging, and storage. When it comes to delivering viable probiotics to the gut, soft cheeses have an edge over yoghurt since their pH is a key factor in determining whether or not the integrated

probiotic survives or develops. Probiotic stability and viability issues may now be resolved thanks to new technological developments, opening up new avenues for their inclusion in new media and meeting the increasing demand from customers for these probiotics in the marketplace. For protection from the outside environment, microencapsulation technologies have been created. The invention of a straw delivery technique that incorporates a dry form of the bacteria allows beverage manufacturers to now offer probiotics to their consumers. There is a spore-forming probiotic on the market that contains living spores and provides advantages during processing. Researchers are investigating the use of lantibiotics, antibacterial chemicals generated by bifidobacteria, in the food sector at the same time.

#### Probiotics Are Beneficial To Your Health

More and more evidence supports the claims that probiotics are beneficial for gut health, immunity, blood lipids, and cancer prevention, for example. As previously stated, these strain-specific health features are affected by a variety of factors. It will need more time and study to establish other potential health benefits, including a reduction in body weight. Some studies have demonstrated the utility of probiotics to treat acute diarrheal diseases, to avoid antibiotic-associated diarrhoea and to improve lactose metabolism, but further research is needed to back up the claims.

#### Medications, Including Antibiotics Diarrhoea

Even moderate diarrhoea is a common side effect of antibiotic therapy because it alters the normal microbiome, making it easier for pathogenic or opportunistic strains to thrive. Pseudomembranous colitis, diarrhoea without mucosal abnormalities, and more are all possible. The second is a severe form of antibiotic-associated diarrhoea (caused by *Clostridium difficile*, cytotoxic strains of which may emerge after antibiotic use). Fibrinopurulent material adhering plaque-like to the damaged mucosal layer may cause toxic megacolon and perforation if left untreated. In addition to diarrhoea, vomiting, and a high fever, those who are infected with the virus will also develop leukocytosis. It's possible to cure a serious infection after discontinuing the causative antibacterial medication and correcting electrolyte imbalances with metronidazole or vancomycin therapy. In therapeutic practise, probiotics such as *L. rhamnosus* and *S. boulardii* have been used. The use of probiotics has been linked to a lower incidence of antibiotic-associated diarrhoea in certain instances. Recent meta-analysis of available evidence on probiotics for the prevention and treatment of antibiotic-associated diarrhoea linked probiotic administration to a reduced risk of this condition (specifically *L. rhamnosus*, *L. casei* and the yeast *S. boulardii* as these are the main types included in the majority of trials). One topic for future research is the dose of probiotic preparations, as well as the comparative effectiveness of different probiotic therapies.<sup>[34]</sup> a disease of the digestive system

brought on by an infectious pathogen Treatment and prevention of infectious diarrhoea are the most frequent uses of probiotic microorganisms. Rotaviruses, which infect infants and young adults, are the most common cause of acute infantile diarrhoea and infant death. Virus replication occurs in the highly specialised absorptive columnar cells of the small intestine epithelium when an infected individual consumes a meal, and proper microflora seems to be critical in the host's response to infection.<sup>[35]</sup> Probiotics added to infant formula may help prevent and treat rotavirus infections in babies, according to research. The results from a number of well-conducted clinical studies suggest that probiotics such *Lactobacillus casei* Shirota, *Lactobacillus reuteri*, and *Bifidobacterium animalis* Bb12 may shorten the time individuals are unwell with rotavirus diarrhea.+.Some of the techniques proposed by the researchers include competitor blocking of receptor site signals regulating secretory and motility defences, immune response enhancement and substance production that directly inactivates virus particles. Various diarrhoeal pathogens, as well as rotavirus infection, are inhibited by probiotic strains found in both food and nonfood sources. Research shows that several probiotics, such as *L. reuteri* and *L. casei* have been proven to reduce the length of time that children are sick with diarrhea.<sup>[37, 39]</sup> Compared to normal yoghurt, probiotic yoghurt containing *L. casei* was found to significantly decrease the mean duration of diarrhoea in children in day care.<sup>[40]</sup> Many studies have shown the effectiveness of probiotics in preventing adult traveler's diarrhoea. However, the findings are inconsistent because of variations in research groups, probiotic kinds being investigated, dosages utilised and even the location and compliance of travellers.<sup>[41-43]</sup> There seems to be a strong correlation between the use of probiotics such *Lactobacillus acidophilus*, *Bifidum*, and *S. boulardii*. To far, many animal studies have shown that probiotics have an inhibitory effect on enteropathogens, most often via generating the antibacterial compound bacteriocin.

### 13. CONCLUSIONS

Incorporating probiotics into your diet has been scientifically shown to have health advantages. This evidence seems to be sufficient in terms of the prevention and treatment of certain diseases, while just being promising or even contentious in terms of others. In addition to bowel diseases like lactose intolerance and antibiotic-associated diarrhoea, increasing evidence suggests that they may have a role in other illnesses including infectious diarrhoea and allergies. Such products are growing more popular as consumer knowledge of them increases, and they now account for a significant portion of the global functional food industry. Despite the fact that the nondairy industry is constantly changing as a consequence of advancements in food technology and rising demand for probiotic bacteria, dairy products, especially yoghurt, remain the most significant delivery vehicles. As a result, a positive feedback loop is created: as the variety of new goods with enhanced sensory appeal expands, customer

acceptability grows, and the food sector spends more in this expanding market by developing new methods and products. Despite this, human ingestion of probiotics is still a baby step away. More study, in the form of human controlled trials, is required to identify which probiotics and doses are most effective and safe for particular patients, as well as to show their limits and safety. Food labels must include health claims that can be validated, including the regulatory status of probiotics as food components. The importance of probiotics in nutrition and medicine will undoubtedly grow over the next decade, and medical experts and the food business should look into their use in the prevention and treatment of different diseases while maintaining scepticism and respect for the customer.

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